

# Belgian Weizen Beer



## Ingredients

### Malts

Château Pilsen 2RS 60 %

Château Froment blanc 40 %

### Hops g/hl

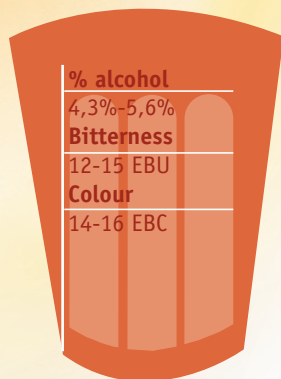
Hallertauer after 15 minutes 140g/hl, after 85 minutes 40 g/hl

### Yeast(s) g/hl Oz/gal

Safbrew WB-06 70 0.093

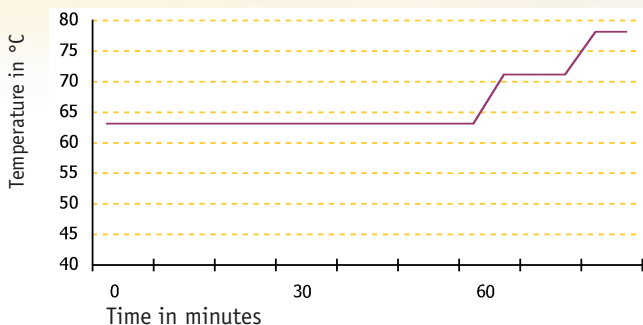
### Epices

Bitter orange peel and coriander



## Mashing Temperature

70 minutes infusion



**Step 1.** Mash in at 63°C(145°F) and rest for 60 minutes

**Step 2.** Raise the mash temperature to 71°C (160°F) and rest for 10 minutes

**Step 3.** Pump at 78°C (172°F) during 2 minutes

## Fermentation temperature

Start at 20°C (68°F), raise to 22°C (71°F); allow the diacetyl to rest for 24 hours at the end of fermentation prior to yeast removal.

## Boiling of the Wort

8 - 10%

Total boiling time 1 hour 30 minutes at 100°C (212°F)

The volume of the wort declines by 6-10%

After 15 minutes add part of the hops, after 85 minutes add the rest of the hops.

*At the end of the boiling, the wort should have a gravity of 11.5-12° Plato*



FERMENTIS

Some modifications may be required to meet your brewing conditions